

# Owner's Manual

## STOVES

### MODELS

**620**  
**Kitchenaire**

**621**  
**Kitchenaire**

**711S**

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## INTRODUCTION

Congratulations on the purchase of this quality product.

We trust that you will enjoy many years of trouble free use. Please read these instructions carefully before using the stove. This manual will provide you with information on how to operate and care for your product in order that you gain the maximum benefit from it.

## UNPACKING

- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- Remove all packing from the oven cavity and position the accessories.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

## INSTALLATION

- Levelling feet are provided to assist you in positioning your stove, so that it will stand firm and level. To adjust the level, turn the relevant foot to either raise or lower the stove.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.

## ELECTRICAL INSTALLATION

**“This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.”**

- This appliance should not be connected through an earth leakage system. Refer to S.A.B.S. 0147.

**Connection to the power supply** This appliance has a ‘Y’ type supply cord connection and must be installed by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the stove upper back panel.

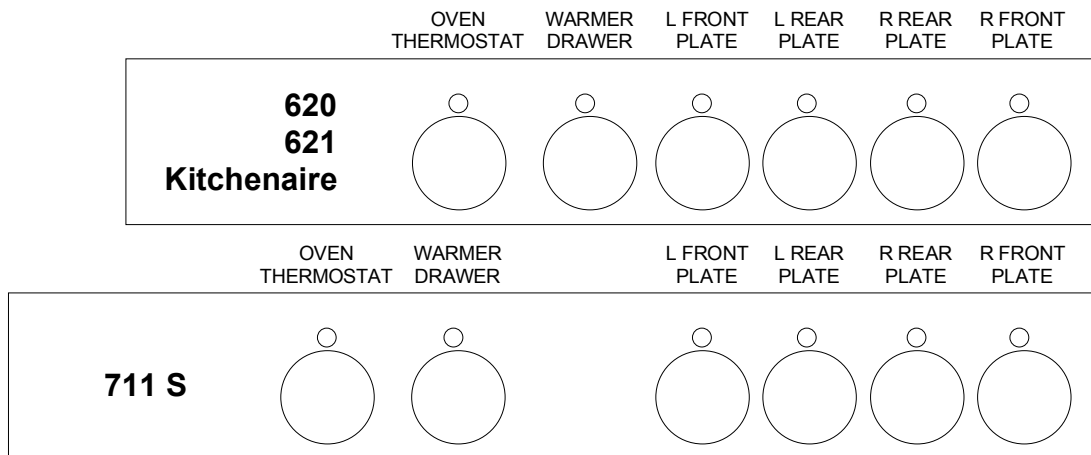
The appliance must be connected to the mains through an All pole isolating switch which has a minimum clearance between the contacts of 3 mm. in All poles.

A means for disconnection must be provided in the fixed wiring.

## SAFETY ADVICE

- Only use the oven and hob for preparing food.
- Always keep children away from the product when it is in use.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Switch off the power at the wall switch in the event of a fault or when cleaning the appliance.
- Do not store flammable items in the oven. If the oven is inadvertently switched on, these could catch fire.
- Never cover the bottom oven element with aluminium foil. Cooking times will be affected and the oven enamel could be damaged.
- Avoid spilling fruit juice, particularly citrus, on the oven as it could damage the enamel.
- Always keep the oven door gasket clean as this will enable the door to seal properly.

## CONTROL PANELS



## THE OVEN

### Baking

- Set the oven thermostat to the required temperature.
- The thermostat indicator light will glow and remain on until the oven has reached the selected temperature. The light will then switch off.
- Thereafter place the food in the oven.
- During the baking cycle, the indicator light will switch on and off as the thermostat maintains the selected temperature.
- **After baking is completed, the thermostat must be turned to the "0" position in an anti clockwise direction.**

### Note

- The oven thermostat is marked down to 70°C. When set to this position, the oven may be used as a warmer.
- All ovens extract moisture from the food being cooked, especially so during the winter months. This is normal and not detrimental to the food or the oven.

### Baking Guide

- Where possible, bake on the middle shelf position of the oven.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has lapsed.
- **The roast pan must not be used for baking purposes**

### Grilling

- **The oven door must remain partially open (about 50 mm.)**
- Position the wire shelf in the desired position below the grill element
- Set the oven thermostat to the GRILL position.
- The thermostat indicator light will glow.
- Pre-heat the grill element for about 5 minutes.
- Partially withdraw the shelf and place the broiler / roast pan with the food on it in the centre of the shelf. Slide the shelf back into position. Partially close the door.
- Monitor the grilling to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven.
- **After grilling is completed, the thermostat must be returned to the "0" position in an anticlockwise direction.**
- **NB The broiler / roast pan may also be pre-heated at the same time as the grill element. This helps to seal the meat when placed on the broiler**

### **WARNING:**

**ACCESSIBLE PARTS MAY BECOME HOT WHEN GRILLING. ALWAYS USE OVEN GLOVES WHEN HANDLING FOOD IN THE OVEN AND KEEP CHILDREN WELL AWAY FROM THE PRODUCT WHEN IT IS IN USE.**

## SOLID PLATES

### Red dot plates

- Plates featuring a red dot in the centre are high speed, high wattage plates for increased performance
- For your safety these plates are fitted with thermal limiters. Should a plate be accidentally switched on and left unattended, the limiter will reduce the power output of the plate and minimise the risk of overheating and the possibility of fire.



### Caring for Solid Plates

- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in.
- To prevent blotchy discolouration and corrosion, moisture from splatters and spills should be cleaned off immediately.
- To clean the plates, wipe them with a damp cloth or nylon pad. A little liquid detergent may be used. Do not use metal scourers or sharp metal objects to clean the plates.
- After cleaning, dry the plates by switching them on for a short while.
- To prevent rust, periodically apply some, sewing machine oil or electrical hotplate polish - available from Defy Service Centres. Extra attention is required in areas of high humidity or in close proximity to the sea.

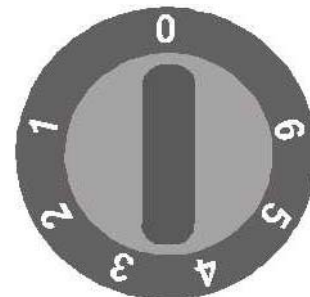
**NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT OR REPAIR OF RUSTED OR CORRODED PLATES.**

### Recommendations

- Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

### Plate controls—variable

- Select the heat level by turning the knob to the required setting.
- You may select any setting.
- 1= low, 3 = medium and 6 = high.
- The relevant plate indicator light will glow, when the plate is switched on.



## **SPIRAL PLATES (620 Kitchenaire)**

- The markings around the plate control knobs represent the following heat settings:
- Position 1-4 = Gentle simmer to simmer.
- Position 4-6 = Fast simmer to medium heat
- Position 6-8 = Hot to maximum heat
- The relevant plate indicator light will glow when a plate is switched on.

### **SPIRAL PLATE CARE**

- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the plate.
- Always cover the pot with a lid as this will conserve energy and minimise spillage.

### **CLEANING SPIRAL PLATES**

- Switch off the electrical supply point to the stove.
- When the plates are cold, lift the hinged spiral plate up and remove the supports, under-cups and trims.
- Use hot soapy water to clean the plates, plate supports, trims and under-cups.
- Use a nylon brush on badly soiled items.
- Wipe dry after cleaning and replace items.

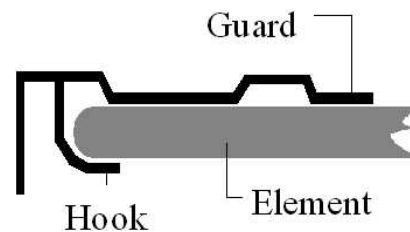
## **WARMER DRAWER**

- The warming drawer has a rotary on off switch control. An indicator light will glow when the drawer has been switched on.
- Food left for too long in the warmer drawer could dry out and spoil. As a precaution food should always be covered, to minimise the drying effect.
- The drawer can be removed for cleaning purposes. Pull the drawer out to the bump-stop, then lift the front slightly and continue pulling till the drawer slides free.
- Refit by lifting the rear of the drawer over the bump-stop and then sliding it back.

## MAINTENANCE

### Cleaning the oven

- Switch off the electrical power supply before cleaning any part of the appliance.
- Open the oven door and allow the oven to cool down.
- For improved access, the shelves, trays and oven door may be removed. (see details below)
- Clean the oven with a damp, hot soapy cloth.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing normally.
- Do not use metal objects or steel wool to clean the oven
- For your convenience, the shelves may be removed.
- After cleaning, fit the bottom element into the hooks of the element guard. Failure to observe this precaution would allow the element to rest on and possibly damage the oven enamel



### General cleaning

- Switch off the electrical power supply before cleaning any part of the appliance.
- Wipe down glass panels, cabinet, door, control knobs, trims and handles with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.

### Oven light

The oven light is switched on by the oven thermostat and switches off when the thermostat knob is returned to **0**.

To replace a faulty light bulb, proceed as follows.

- Switch off the power at the wall isolator to avoid the possibility of electric shock.
- Remove the light cover by unscrewing it in an anti-clockwise direction
- Unscrew the faulty bulb and fit a new 40 watt bulb rated for 300°C
- Refit the light cover.

### Removing the Oven Door

- Open the oven door to the grill position.
- Firmly grasp the door at both sides and pull the door upwards until it is free of the hinge arms.
- To replace the door, lower the door onto the exposed hinge arms and push firmly home.

- Check to see if the door once more closes properly.

## PROBLEM CHECK

**Before calling a service technician to assist with a problem, PLEASE CHECK**

THE MAINS DISTRIBUTION BOARD  
THE WALL ISOLATOR  
DO NOT ATTEMPT REPAIRS YOURSELF

*Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.*

## OWNER'S RESPONSIBILITY

**Since the following are not factory faults, they are the owner's responsibility.**

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper installation or use of the appliance.
- Damage caused by moving the appliance.
- Rusted or corroded solid plates.

## SERVICE

If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

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